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INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.



INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

1 INSTRUCTIONS FOR SAFE AND PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE **REGULATIONS IN FORCE**. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT REGULATIONS IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

Introduction

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NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME.

THE PLATE MUST NOT BE REMOVED.



THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.



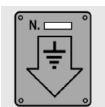
2 INSTALLATION

2.1 Electrical connection

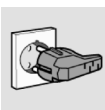


Check that mains voltage and power cable ratings are as per the indications provided on the label attached to the oven door frame.

This label must never be removed.



It is obligatory for the electrical system to be grounded according to the methods required by safety rules.

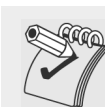


If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.

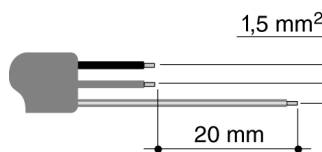


If a fixed connection is being used fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm** in an easily accessible position in proximity to the oven.

Remove rear cover by loosening relevant screws to gain access to the terminal strip. Secure power cable to oven by means of the appropriate fitting.



If the power cable is replaced, the wire section on the new cable must not be less than 1.5 mm² (3 x 1.5 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.



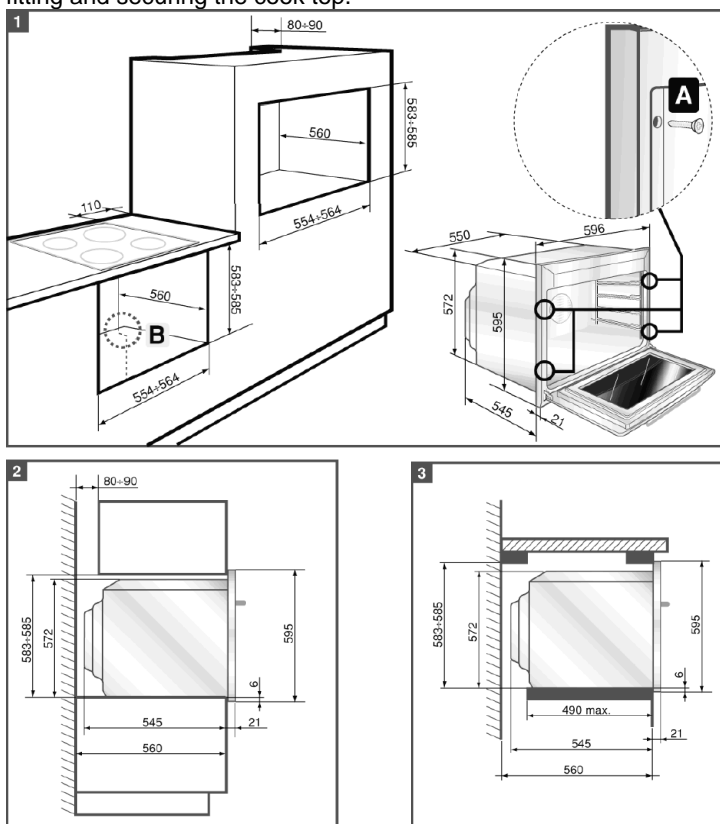
Instructions for the installer

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2.2 Mounting the oven

The oven is designed for mounting into any piece of furniture as long as heat-resistant. Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given in Figure 1-3. For installing under a work top with combined heating plates, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure 1.

For installing in a column, follow the dimensions given in Figure 1-2 allowing for a clearance of 80 to 90 mm at the top and sides of the column. Tighten the four screws **A** inside the frame to secure (Fig. 1). For installing beneath a non-integrated top, allow for a rear and bottom clearance as shown in Figure 1 (ref. **B**). See relevant instructions for fitting and securing the cook top.





Instructions for the installer



Never use the oven door to lever the oven into place when fitting.

Avoid exerting too much pressure on the oven door when open.

Never use the oven door handle to move the appliance.





Instructions for the user

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3 DESCRIPTION OF CONTROLS

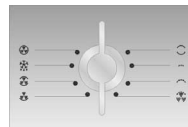
3.1 Front control panel

All the oven controls are grouped together on the front panel.




FUNCTION SWITCH KNOB


Ruotare la manopola in uno dei due sensi per scegliere una funzione tra le seguenti:




 NO FUNCTION SET


 UPPER AND LOWER HEATING ELEMENT

 GRILL ELEMENT

 WIDE GRILL ELEMENT

 GRILL ELEMENT + VENTILATION

 LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT

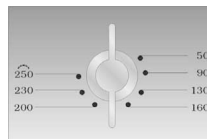
 UPPER AND LOWER HEATING ELEMENT + VENTILATION

 DEFROSTING

 VENTILATED HEATING ELEMENT

THERMOSTAT KNOB

Cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°** and **250°**C.



THERMOSTAT INDICATOR LIGHT (ORANGE)

When this light comes on, the oven is heating up.

When this light goes out, the preset heating temperature has been reached.

When the light flashes, the temperature inside the oven is steady at the set temperature.

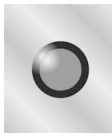


Instructions for the user



FUNCTION PILOT LIGHT (BLUE/RED)

When on, indicates that the function selector knob has been set on any one of the functions and that the oven is receiving power. However, to start cooking the thermostat knob also has to be turned until the relative pilot light comes on.



3.2 Clock + timer with end of cooking



Permits to select manual cooking or to set timer and cooking time.



*Always rotate the small knob **A** **ANTICLOCKWISE**.*




Select function and cooking temperature before setting cooking time.

3.2.1 Adjusting the clock

To adjust to correct time, **PULL** and rotate the small knob **A** clockwise.

3.2.2 Manual cooking

For manual cooking, rotate small knob **A** clockwise until pointer is aligned with .


3.2.3 Setting cooking time

To set cooking time, rotate small knob **A** clockwise to the desired length of time (maximum 90 minutes).

3.2.4 End of cooking

At end of cooking the oven turns off automatically and the alarm starts sounding.

3.2.5 Muting the alarm

To mute the alarm turn small knob **A** anticlockwise until pointer is aligned with .



Instructions for the user

GB

4 USE OF THE OVEN



Before using the oven make sure that all procedures described in point "3.2.2 Manual cooking" have been carried out.

4.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



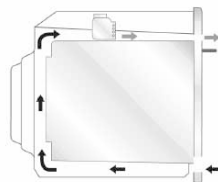
To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



4.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



4.3 Oven light

the inside oven light may be turned on by simultaneously rotating the function selector knob and the timer knob.

When the oven is not working, the light comes on by simply opening the door.



5 AVAILABLE ACCESSORIES

The oven features **4 support** positions for plates and racks of different height.



Grill: useful for holding cooking vessels.

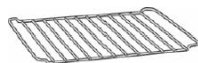


Plate grill: for placing above plate for cooking foods that might drip.



Oven plate: useful for catching fat from foods on the grill above.



Pastry plate: for baking cakes, pizza and oven desserts.



Roof liner/Grill guard: removing this simplifies cleaning procedures inside the oven.



Chromium-plated tubular gripper for removing hot racks and plates from the oven.



Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



Instructions for the user

GB

6 COOKING HINTS



In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.



Keep the oven door closed during cooking

6.1 Traditional cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

50 ÷ 250° C



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. Very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

6.2 Hot-air cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

50 ÷ 250° C



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat.

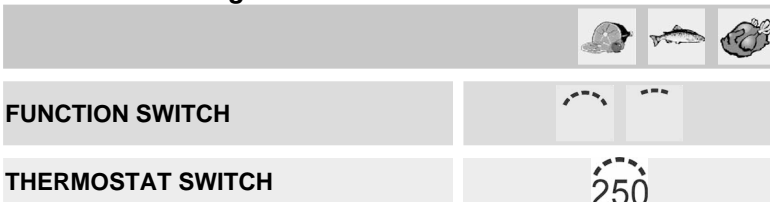


Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

Instructions for the user



6.3 Grill cooking

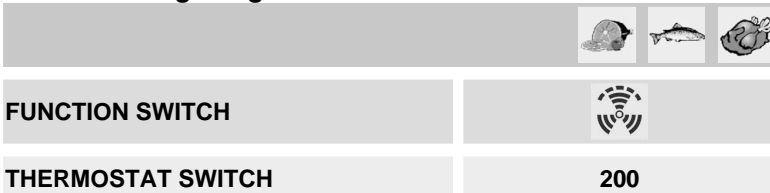


- ④ Permits rapid browning of foods. You are advised to place the pan in the highest guide. For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.

While cooking a great deal of heat will come out: **keep children away from the oven.**

Keep the oven door closed during cooking.

6.4 Hot-air grilling



- ④ Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside.

Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.

6.5 Defrosting



- ④ The flow of air produced by the fan ensures quicker defrosting.
③ The air circulating inside the oven is at room temperature.

The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.



Instructions for the user



6.6 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
MEAT			
ROAST VEAL	2	170 - 200	30-40 PER KG.
ROAST BEEF	2	210 - 240	30-40 PER KG.
ROAST PORK	2	170 - 200	30-40 PER KG.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE - TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	2	170 - 200	40 - 50
FISH	1 - 2	170 - 200	ACCORDING TO DIMENSIONS
PIZZA	1 - 2	210 - 240	40 - 45
DESSERT			
SHORT PASTRY	1 - 2	170 - 200	15 - 20
CIAMBELLA	1 - 2	165	35 - 45
BRIOCHE	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30
PARADISE CAKE	1 - 2	170	60
APPLE CAKE	1 - 2	190	60
RICE CAKE	1 - 2	180	60

(*) = WITH PREHEATED OVEN

GRILLING



	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
PORK CHOPS	4	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	4	7 - 9	5 - 6
MEAT-BALLS	4	7 - 9	5 - 6
FISH FILLETS	4	5 - 6	3 - 4
TOAST	4	2 - 4	2 - 3



Instructions for the user



HOT-AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2	190 - 210	20 - 25
OVEN-BAKED PASTA	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 220	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROASTED BEEF	2	150 - 160	70 - 100
ROAST PORK	2	160 - 170	65 - 90
FILLET OF BEEF	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
ROAST-BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON	2	140 - 170	15 - 25
FISH	2 - 3	150 - 170	ACCORDING TO DIMENSIONS
PIZZA	2 - 3	210 - 240	30 - 50
BREAD	2 - 3	190 - 210	40
TOAST	2 - 3	220 - 240	7
DESSERTS			
SHORT PASTRY	2 - 3	150 - 160	20
CIAMBELLA	2 - 3	150 - 160	35 - 45
BRIOCHE	2 - 3	150 - 160	40 - 60
FRUIT CAKE	2 - 3	150 - 160	40 - 50
PARADISE CAKE	2 - 3	150 - 160	65
APPLE CAKE	2 - 3	150 - 160	65
RICE CAKE	2 - 3	150 - 160	65



Instructions for the user



7 CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the machine.



7.1 Cleaning the outside of the oven

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

7.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

7.1.2 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.



7.2 Cleaning the inside of the oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.

- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- Clean the inside walls of the oven (after removing the self-cleaning liners, see point 7.2.4 Removing the self-cleaning liners) with a soft cloth moistened with an ammonium solution, rinse then dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent. Rinse and dry.

7.3 Self-cleaning liners

This oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time.

7.3.1 Using the self-cleaning liners

Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60



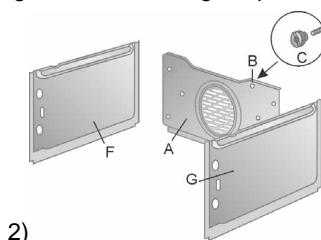
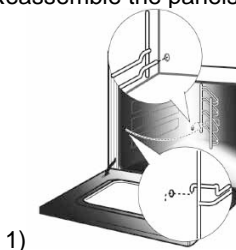
minutes, in order to allow the self-cleaning liners to oxidise the residues present; when the oven has cooled, these will then be removed with a damp sponge

7.3.2 Looking after the self-cleaning liners

The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

7.3.3 Assembling the self-cleaning liners

1. Remove all accessories from the oven;
2. Remove the side grilles (fig.1);
3. Extract the side liners "F" and "G"(fig. 2);
4. Remove the back panel "A" after undoing the threaded ring-nut "C" (fig. 2).
5. Reassemble the panels, restoring them to their original position.



7.3.4 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.





Instructions for the user

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8 EXTRAORDINARY MAINTENANCE

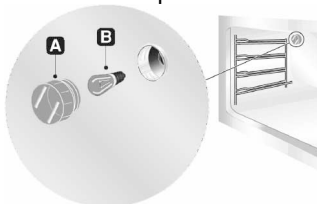
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the device.

8.1 Replacement of light bulb

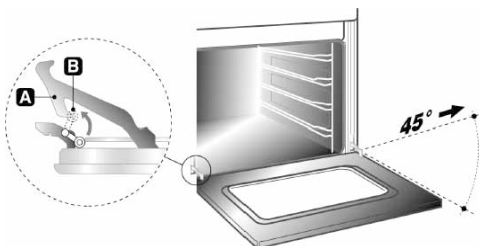
Remove the bulb protector **A** by turning anticlockwise and change bulb **B** with a similar one. Re-fit the bulb protector **A**.



Only use oven bulbs (T 300°C).

8.2 Removing

Raise levers **B** and hold the door on both sides with both hands near hinges **A**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



**8.3 Oven door seal**

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

To clean, use water and an ordinary detergent. After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones. For the bottom, take care to insert the tangs in the innermost holes.

